

*AMENDMENTS TO THE CLAIMS*

This listing of claims replaces all prior versions, and listings, of claims in the application.

1. (Currently Amended) A protein powder, including at least one protein source and one stabilizer, selected from esterified pectin and/or carboxymethylcellulose, ~~which is obtainable obtained~~ by: mixing a protein source with a stabilizer, heating the mixture, homogenizing the mixture, and drying the mixture to obtain a powder, wherein the protein source consists of fresh ~~milk~~ milk, selected from ~~the group consisting of~~ cow milk, sheep milk, goat milk, mare milk, whey, soy milk, oat milk and rice milk.
2. (Currently Amended) A ~~The~~ protein powder as claimed in claim 1, characterized in that the mixing of the protein source with a stabilizer takes place in a liquid medium.
3. (Currently Amended) A ~~The~~ protein powder as claimed in claim 1 ~~or 2~~, characterized in that the pH value is lowered to < 4.5 before drying.
4. (Currently Amended) A ~~The~~ protein powder as claimed in ~~claim 1 one of claims 1 to 3~~, characterized in that the protein content in the protein powder exists in a quantity of 10 to 90 percent by weight.
5. (Currently Amended) A ~~The~~ protein powder as claimed in ~~claim 1 one of claims 1 to 3~~, characterized in that the protein source is selected from ~~the group consisting of~~ cow milk, soy milk, whey and mixtures thereof.
6. (Currently Amended) A ~~The~~ protein powder as claimed in ~~claim 1 one of claims 1 to 4~~, characterized in that the stabilizer in the protein powder exists in a quantity of 1 to 30 percent by weight.
7. (Currently Amended) A method of producing a protein powder, including at least one protein source and one stabilizer selected from esterified pectin and/or

carboxymethylcellulose, comprising the following steps: mixing the protein source with a stabilizer, heating the mixture, homogenizing the mixture, and drying the mixture to obtain a powder.

8. (Cancelled)
9. (Currently Amended) A method of producing a protein-containing drink, comprising the following steps: ~~solving a~~ dissolving the protein powder according to claim 1 one of claims 1 to 6 in a liquid medium, heating the liquid, and homogenizing the liquid, whereupon a protein-containing drink is produced.
10. (Currently Amended) A The method as claimed in claim 9, characterized in that the liquid ~~after dissolving the powder~~ is acidified to a pH value of < 4.5 after dissolving the powder.
11. (Cancelled)
12. (Currently Amended) A protein-containing drink, ~~which can be obtained by the~~ method according to claim 9 one of claims 9 to 11.